

Waterfowl Hunting Digest

Type E Botulism is a disease that results when a toxin, produced by the bacterium *Clostridium botulinum* is ingested, causing paralysis. This disease has been associated with fish and water bird die-offs on Lake Michigan in 2006 and 2007. Waterfowl hunters in the northern Lower Peninsula and the eastern Upper Peninsula may want to take the following precautions:

- Intoxicated birds may be lethargic, have difficulty holding their head out of the water, or be unable to fly.
- Harvest only waterfowl that act and look healthy.
- Wear rubber, plastic, or disposable gloves while field dressing, skinning, or butchering waterfowl.
- Remove and discard intestines soon after harvesting and avoid direct contact with the intestinal contents.
- Wash hands, utensils, and work surfaces before and after handling any meat.
- Keep waterfowl cool (either with ice or refrigerated) below 45 degrees Fahrenheit/7 degrees Celsius until butchered, then refrigerate or freeze.
- Cook waterfowl to an internal temperature of 165 degrees Fahrenheit (74 degrees Celsius). Cooking may not destroy the Botulism E toxin.